

# RARE650

P R I M E S T E A K • S U S H I

## SEAFOOD PLATEAUS

### Shrimp, Oysters, Clams, Lobster and Crab

LARGE / 69 COLOSSAL / 99

#### Raw Bar Plate for One

Two shrimp, ½ of a One Pound Lobster, Two clams, One East Coast oyster and One West Coast oyster / 34

Lobster Cocktail / 26 Clams on the Half Shell / 14  
Shrimp Cocktail / 18 Oysters on the Half Shell / MP  
Colossal Crab Cocktail / 20

## USDA PRIME 45 DAY DRY-AGED STEAKS & CHOPS

Classic Porterhouse Steak For Two or Four (price per person) / 54

26 oz. Bone-in Rib / 65 14 oz. Filet Mignon / 56 26 oz. T-Bone Steak / 69  
\* 18 oz. Marinated Skirt Steak / 47 10 oz. Petite Filet Mignon / 48 16 oz. Sirloin Steak / 54

Milk Fed Long-Bone Veal Chop / 49

16 oz. Colorado Lamb Chops / 54

Add Foie Gras Butter \$4 Add Gorgonzola \$5 Add Cherry Peppers \$6

## SUSHI/SASHIMI

Toro, blue fin tuna belly / 16  
Ebi, cooked Shrimp / 5  
Hamachi, yellowtail / 5  
Uni, sea urchin / 8  
Tako, cooked octopus / 5  
Hirame, fluke / 5  
Unagi, fresh water eel / 5  
Sake, salmon / 5  
Madai, red snapper / 5  
Escolar, white tuna / 5  
Maguro, tuna / 5  
Smoked Salmon / 5

## CLASSIC ROLLS

Yellowtail, inside out roll with scallions / 15  
\* Spicy Tuna or Salmon or Yellowtail, spicy mayo and tobiko / 15  
California, crab meat, cucumber and avocado / 13  
Vegetable, avocado, cucumber, asparagus and pickled radish / 13  
\* Spider, soft shell crab and avocado with eel sauce / 15  
\* Shrimp Tempura, deep fried tempura shrimp and eel sauce / 15  
Rainbow, California roll, assorted fish on top / 16  
Alaskan, Salmon and avocado / 15

## ASSORTED SUSHI PLATTER

Small: Five pieces assorted sushi, nine pieces sashimi, spicy tuna roll / 58  
Large: Eight pieces assorted sushi, eighteen pieces of sashimi, Alaskan roll, Rainbow roll / 68

## SPECIAL ROLLS

RARE650, Tuna, salmon, yellowtail, avocado, spicy mayo, soy bean paper / 22  
King Crab Rainbow, King crab, avocado, cucumber, assorted fish on top / 26  
\* Empress, Shrimp tempura, spicy tuna on top, eel sauce, spicy mayo / 22  
\* Spicy Girl, Spicy crunchy crab meat, cucumber, shrimp on top / 22  
\* Mount Fuji, White fish, kani, avocado tempura top spicy tuna crispy shallots sweet soy sauce / 21  
Dragon, Eel, cucumber, avocado and tobiko on top, eel sauce / 21  
\* Yummy, Spicy crunchy salmon, avocado, mango and salmon on top / 21  
\* 9, Shrimp tempura, avocado, kani, spicy mayo, tobiko / 21  
\* Sunrise Roll, Spicy crunchy tuna and avocado, spicy crunchy salmon on top / 21

## RARE ROLLS

\* Surf and Turf, Wagyu beef and avocado, spicy tuna and spicy king crab on top, yuzu soy / 44  
\* Lobster, Spicy crunchy fresh cooked lobster and cucumber, spicy mayo / 42  
\* Grilled Scallop, and King Crab Roll, asparagus, avocado, cucumber, topped with spicy kani, honey wasabi sauce, spicy mayo, tempura crunch / 42  
\* Crunchy Toro Tartar, Toro tartar, mango and cucumber, scallions, tempura crunch and truffle soy sauce / 41  
\* Spicy Crunchy Dragon, Shrimp tempura, avocado, cucumber, braised sea eel and tempura crunch on top with spicy mayo and eel sauce / 40  
\* Alaskan King Crab, Alaskan king crab, Cara Cara oranges, cucumber, avocado, mango, tempura crunch, topped with salmon, mango chili sauce / 42  
\* Rock, King crab and shrimp tempura, red tobiko, scallions, jalapeños, spicy mayo and eel sauce / 41  
\* Lobster Tempura, Lobster Tempura, blue crab, avocado and mango salsa on top with crispy parsnips / 41  
\* Triple Spicy, Crunchy spicy lobster, spicy tuna, spicy yellow tail and jalapeños on top with spicy mayo / 42  
\* Pepper Tuna, Crunchy spicy tuna, avocado, pepper tuna on top with honey wasabi sauce / 41  
Maguro Hamachi, Tuna, avocado, asparagus, jalapeños, scallions, yellow tail with ginger dressing / 41

## WATER

San Pellegrino sparkling mineral water or Acqua Panna natural water / 9

## APPETIZERS

\* Lobster Bisque, Classic creamy bisque, lobster garnish / 18  
\* Pan Seared Crab Cake, Lobster sauce, chive oil drizzle, chervil / 19  
\* Crispy Calamari and Shrimp, Cherry peppers, Mango chili sauce / 21  
\* Imported Burrata and Bacon, Applewood bacon, baby arugula, cherry tomato, honey balsamic emulsion / 21  
\* Toasted Sesame Ahi Tuna, Wasabi aioli, sweet mustard, hoisin, tempura avocado / 22  
Grilled Spanish Octopus, Heirloom tomato, sliced red onion, capers, baby watercress, redwine vinaigrette / 20  
\* Braised Wagyu Short Rib, Porcini mushroom polenta, confit carrots, gremolata / 17  
Berkshire Pork Belly and Seared Scallop, Jerusalem artichoke puree, blackberry demi-glace, seasonal petite herbs / 19  
\* Japanese Spice Mini Wagyu Burger Flight, Wasabi-ginger mayo and wasabi greens / 18

## SALADS

Purple Kale Salad, Heirloom cherry tomato, avocado, toasted hazelnuts, truffle pecorino, apple cider vinaigrette / 17  
The Wedge, Baby iceberg, bleu cheese, hard cooked egg, red onion, smoked bacon, vine-ripened tomatoes, bleu cheese dressing / 16  
Chopped Salad, Seasonal vegetables, corn, olives, feta cheese and white balsamic dijon vinaigrette / 16  
Manhattan Salad, Shrimp, haricot verts, onion, beefsteak tomato, bacon, red wine vinaigrette / 19  
RARE650 House Salad, Mixed baby greens, strawberries, candied pecans, crumbled goat cheese, strawberry vinaigrette / 15  
King Crab Salad, Kani, spicy Alaskan king crab, cucumber, avocado, tobiko, sesame seeds, tempura crunch, spicy mayo / 21  
\* Caesar Salad, Traditional Caesar dressing / 15

## MAIN

Atlantic Halibut, Forbidden rice paella, lobster, chorizo, saffron beurre blanc / 46  
Seared Chilean Sea Bass, Baby bok choy, snow peas, chestnuts, butter shitake mushroom, ginger tomato nage / 46  
Scottish Salmon, Roasted fingerling potato, lollipop kale sprouts, roasted yellow tomato, whole grain mustard sauce / 39  
Seared Scallops, Exotic mushroom risotto / 44  
Colossal Shrimp, Sauteed seasonal vegetables, scampi sauce / 45  
Mediterranean Whole Branzino, Lemon caper emulsion / 32  
\* Braised Veal Osso Buco, spinach papparedelle, ricotta salata, canterelle mushrooms / 36  
South African Lobster Tail, 8oz / 52  
2lb. Live Maine Lobster / 48  
Roasted Chicken, Sweet potato purée, balsamic caramelized cipollini onions, black truffle herb jus / 28  
- All Fish Available Plain Grilled -

## POTATOES & VEGETABLES

Baked Potato / 7 Roasted Corn / 10  
Mashed Potatoes / 11 Grilled Asparagus / 14  
Hash Brown / 10 Creamed Spinach / 12  
Homemade French Fries / 9 Steamed or Sautéed Spinach / 14  
Roasted Crimini Mushrooms / 12 Broccolini / 12  
Grilled Artichokes / 12 \* Black Truffle Macaroni and Cheese / 13  
Brussel Sprouts & Pancetta / 13 - with Lobster / 20  
Sweet Potato Au Gratin / 12

— AN ANTHONY SCOTTO RESTAURANT —

Consuming raw or uncooked meats, fish, or eggs may increase your risk of food borne illness especially if you have certain medical conditions  
\*78% of our menu is Gluten Free, the items marked with an asterisk CONTAIN Gluten and should be avoided if you have an intolerance or allergy to Gluten